

NATS 2041 FUNCTIONALITY OF FOOD INGREDIENTS

Legacy Code 301455

Coordinator Christine Hutchison ([https://directory.westernsydney.edu.au/search/name/Christine Hutchison/](https://directory.westernsydney.edu.au/search/name/Christine%20Hutchison/))

Student Contribution Band

Check your fees via the Fees (https://www.westernsydney.edu.au/currentstudents/current_students/fees/) page.

Restrictions

Successful completion of 100 credit points

Assumed Knowledge

Knowledge of food commodities and basic chemistry.

Learning Outcomes

On successful completion of this subject, students should be able to:

1. Describe the physical and chemical properties of food commodities.
2. Articulate the design principles and experimental procedures, related to recipe development.
3. Explain the physical characteristics that contribute to quality food products.
4. Describe the scientific principles and skills applied in development of experimental foods.

Subject Content

1. Carbohydrate, Protein and Lipid systems.
2. Biological and Chemical leavening.
3. Sensory and physical characteristics and quality of experimental foods.
4. Principles of sustainable recipe development and experimental food preparation.
5. Experimental procedure and recipe development for different consumer communities.

Assessment

The following table summarises the standard assessment tasks for this subject. Please note this is a guide only. Assessment tasks are regularly updated, where there is a difference your Learning Guide takes precedence.

Type	Length	Percent	Threshold	Individual/ Group Task	Mandatory
Quiz	6x 20min	30	N	Individual	N
Report	3x 1000 words	30	N	Individual	N
End-of-session Exam	2 hours	40	N	Individual	N